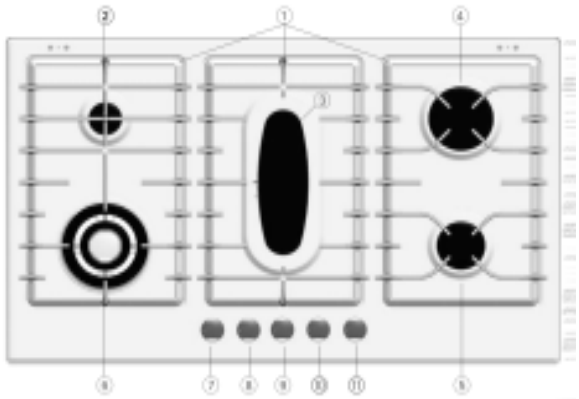
AKT 920/ AKT 922

PRODUCT DESCRIPTION SHEET



1. Removable panstand grids
2. Auxiliary burner
3. Fish kettle burner
4. Rapid burner
5. Semi-rapid burner
6. 4 ring burner (WOK)
7. 4 ring burner control knob
8. Auxiliary burner control knob
9. Fish kettle burner control knob
10. Rapid burner control knob
11. Semi-rapid burner control knob

SYMBOLS

- Tap closed
- Maximum flame
- Minimum flame

LIGHTING THE BURNERS

- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting .
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5 seconds to allow the thermocouple to warm up. This burner safety device shuts off the gas supply to the burner if the flame goes out accidentally (because of sudden draught, an interruption in the gas delivery, boiling over of liquids, etc.).
- **The device must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.**

- The burner might go out when the knob is released. This means that the thermocouple has not warmed up enough. In this case, repeat the operations described above.

PRATICAL ADVICE FOR USING THE BURNERS

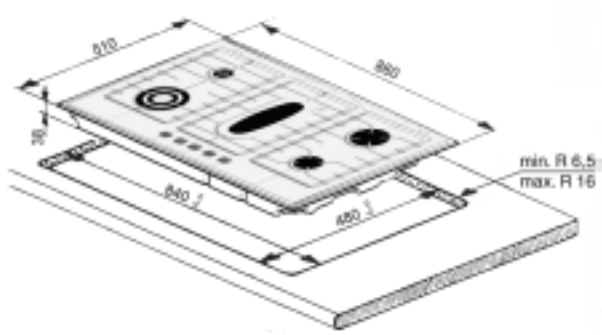
For better burner performance, please stick to the following rules:

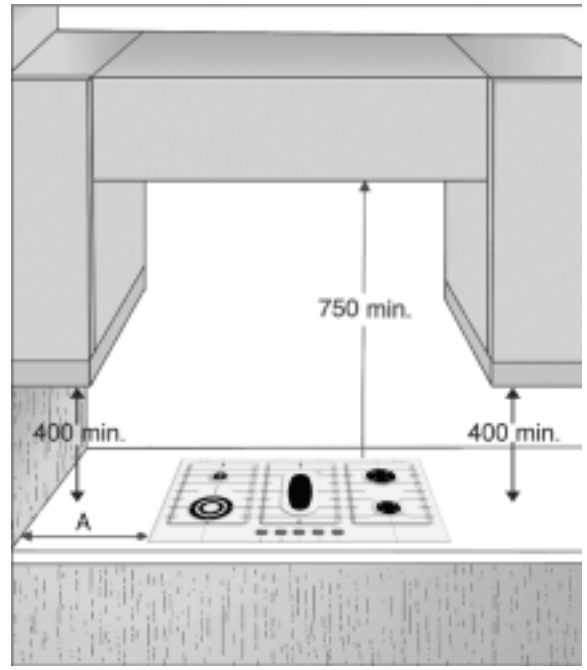
- Use pots and pans that fit the burners (see table on the right).
- Only use flat-bottomed pots and pans.
- Use the correct amount of water for cooking foods and keep the pot covered.
- In the case of pans with convex bottoms (WOK), use the support grille provided, which should be positioned only on the 4 ring burner.

Due to continued product development, Whirlpool reserves the right to change specifications or model availability without notice.

Burner	Pot Ø
Auxiliary	from 8 to 14 cm
semi-rapid	from 16 to 22 cm
Rapid	from 24 to 26 cm
4 rings	from 24 to 26 cm
Fish kettle (23 x 8 cm)	31 x 16 cm

DIMENSIONS AND DISTANCES TO BE MAINTAINED (mm)





NOTE: In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

BURNER	NG			ULPG		
	Pressure	Injector	Rate	Pressure	Injector	Rate
	(kPa)	(mm)	MJ/h	(kPa)	(mm)	MJ/h
Front RHS (Semi-rapid)	1.00	1.15	7.0	2.75	0.60	5.0
Rear RHS (Rapid)	1.00	1.60	12.5	2.75	1.00	15.0
Front LHS (4 rings WOK)	1.00	1.75	14.8	2.75	1.00	15.1
Rear LHS (Auxiliary)	1.00	0.85	4.0	2.75	0.55	4.0
Middle HS (Fish kettle)	1.00	1.60	13.0	2.75	0.95	11.5

ELECTRIC SUPPLY: 230 -240 V - 50 Hz

To get full satisfaction from the hob, please read these instructions carefully and keep them for future consultation.

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PRECAUTIONS AND GENERAL ADVICE

To get full satisfaction from your hob, please read these instructions carefully and keep them for future consultation

- These instructions are only valid for those Countries where the destination abbreviations are mentioned on the product description sheet and on the hob.
- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.
- Check whether the hob has been damaged during transport and remove any protective film from the appliance parts.
- **This hob is designed solely for household use for cooking food. Any other use (such as heating rooms) is to be considered improper and, as a consequence, dangerous.**
- **Ensure that the installation and gas/electrical connections are performed by a qualified technician in compliance with current local safety regulations.**
- **This appliance should only be installed and used in well-ventilated rooms, in accordance with current regulations. Carefully read the instructions before installing and using this appliance.**
- **Gas adjustment and supply pressure are indicated on the rating plate located under the hob. If the appliance is arranged for a type of gas different from that available, refer to the paragraph "Ajustment to different types of gas".**
- **WARNING: Do not spray aerosols in the vicinity of this appliance while it is in operation.**
- **WARNING: Where this appliance is installed in marine craft or caravans, it shall not be used as a space heater.**

PROVISION FOR VENTILATION

ROOM VENTILATION

To ensure correct operation of the appliance, the room size in which it is to be installed shall be in accordance with AS5601. This room must also be continuously ventilated, fresh air should flow through permanent openings in walls to outside or to an adjacent non-inhabitable room as detailed is AS 5601. These permanent openings must be made in such a way that it cannot be obstructed from either side of the wall, also they should be protected by plastic grids, metallic mesh, etc., taking care not to reduce the air vent effective area mentioned above and located near floor level and positioned so as not to interfere with the operation of the exhaust system, the minimum cross section of these permanent openings is set by AS6501.

OVERHEAD CLEARANCE

Range hoods and exhaust fans shall be installed in accordance with the manufactures instructions. However, in no case shall the clearance between the top of the highest burner of the cooking appliance and the range hood be less than 600mm or, for an overhead exhaust fan, 750mm
Any downward facing combustible surface less than 600mm above the top of the highest burner shall be protected for the full width and depth of the cooking surface area in accordance with Clauses 5.12.1.2 of AS 5601
However, in no case shall this clearance to any surface be less than 450mm.

SIDE CLEARANCE

Where the distance measured between the periphery of the burner and any vertical combustible surface is less than 200mm, the surface shall be protected in accordance with Clause 5.12.1.2 of AS5601 to a height of not less than 150mm above the hotplate top surface for the full length and width of the cooking surface area.
Note: the cooking surface area is defined as the part of the appliance where the cooking normally takes place and does not include those parts of the appliance containing the control knobs.

PROTECTING THE ENVIRONMENT

1. **Packaging**
   The packaging material is entirely recyclable, and is marked with the recycling symbol ♺, which identifies it as a type of material that must be sent to local waste-disposal centres.
2. **Product**
   The hob is made out of recyclable material. Before disposing of it, cut its power cable off in order to render it inoperative and shut off the gas supply. Dispose of it in a waste-disposal centre in compliance with local regulations.

NOTES:

- Improper use of the grids can result in damage to the hob surface. Do not position the grids upside down or drag them across the hob.
- In case of prolonged use, additional ventilation may be needed (opening a window or increasing the extraction force of the hood).
- Keep children away from the hob when it is in use and do not let them play with the controls or any other appliance parts.
  Warning: the protective rubber feet on the grids represent a chocking hazard for young children. After removing the grids, please ensure that all the feet are correctly fitted.

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

- **This product can be embedded in a worktop 20 to 40 mm thick.**
- **If there is no oven beneath the hob, insert a separator panel that has a surface at least equal to the opening in the work surface. This panel must be positioned at a maximum distance of 150 mm below the upper surface of the work surface but, in no case less than 20 mm from the bottom of the hob. In the case that you intend to install an oven beneath the hob, make sure that it is manufactured by Whirlpool and equipped with a cooling system. The manufacturer declines all liability if another brand oven is installed beneath the hob.**
- **Before installation, make sure that:**
  - **the local gas delivery conditions (nature and pressure) are compatible with the settings of the hob (see the rating plate and injector table).**
  - The outer surfaces of the furniture or appliances adjacent to the hob are heat resistant according to local regulations.
  - Combustion products are discharged outdoors through specific hoods or wall and/or window mounted electrical fans.

INSTALLATION

GAS CONNECTION

1. Check the “gas type” sticker attached to the hotplate. Details of the injector sizes used are recorded on the data plate located on the base of the appliance.
2. This appliance shall be installed in accordance with installation requirements of the local gas authority to the appropriate installation code (AS5601).
3. Before installing the hotplate consider the location of the gas supply and routing the gas line. (Refer Fig. 1).
4. For ULPG models the gas supply for the hotplate must be regulated to a pressure of 2.75kPa. The gas inlet connection fitting is ½” B.S.P female thread.
5. For NG models the gas supply is connected to a regulator which is supplied. The inlet connection has ½” B.S.P male thread. IT IS ESSENTIAL THAT THE ELBOW ON THE APPLIANCE BE HELD FIRMLY WITH A SPANNER. DO NOT OVER TIGHTEN. The regulated pressure for NG is 1.00kPa.
6. A manual shut-off valve must be installed in the gas line, in an accessible position external to the hotplate, so that in the event of an emergency or service, the gas supply can be shutoff.
7. For gas inlet position of appliance refer Fig. 2 for NG and fig.3 for ULPG. After installing the gas supply and making all connections check thoroughly for possible leaks. Turn all control knobs on the unit to “OFF” position. Open the valve on the gas supply. Using a soap and water solution check each gas connection one at a time, by brushing the solution over connection. Presence of bubbles will indicate a leak. Tighten the fitting and re-check for leaks. If it is not possible to correct the leak, replace fitting. Under no circumstance use matches or flame for checking leaks.
8. Turn on appliance gas cock and light each burner. Check for a clear blue flame without yellow tipping. If burners shows any abnormalties check the following:

- Burner cap on correctly
- Burner positioned correctly
- Burner vertically aligned with injector nipple

9. In some cases the burners will fail to ignite immediately and will seem to 'blow's lightly when they do ignite, this is usually due to air in the gas pipe which should clear itself within seconds of operation.
10. If after following the instructions given, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.

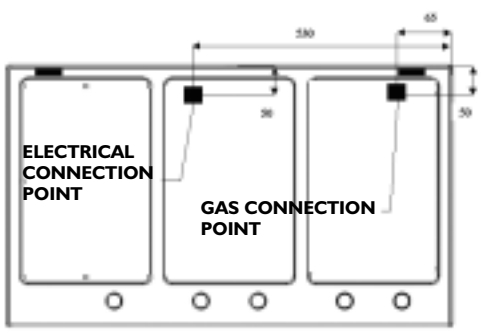


Fig. 1

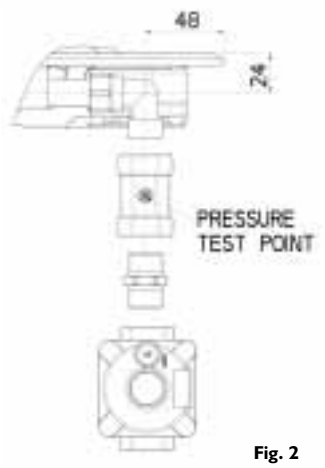


Fig. 2

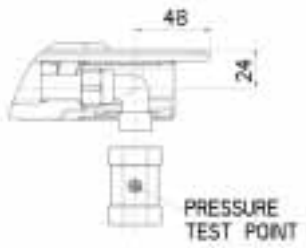
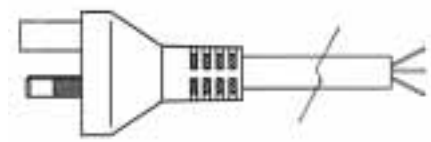


Fig. 3

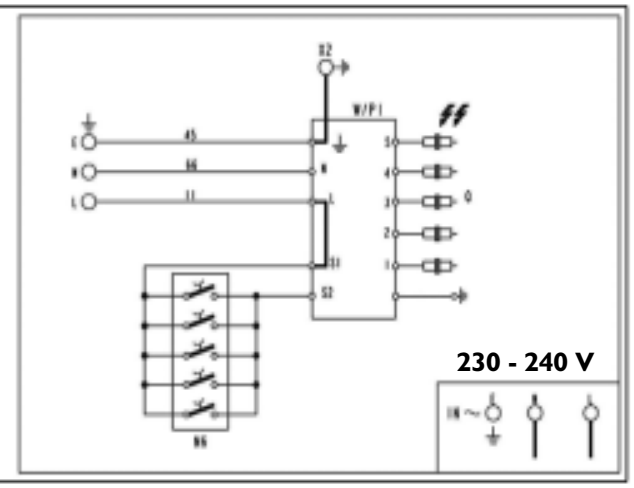
ELECTRICAL CONNECTION

- **The electrical connections must comply with local regulations.**
- The data relevant to the voltage and power absorption are indicated on the rating plate.
- **The earthing of this appliance is compulsory by law.**



WIRING DIAGRAM

00 - BLACK
11 - BROWN
22 - RED
33 - ORANGE
44 - YELLOW
55 - GREEN
66 - BLUE
77 - VIOLET
88 - BLUE SKY
99 - WHITE
09 - WHITE-BLACK
29 - WHITE-RED
49 - WHITE-YELLOW
69 - WHITE-BLUE
90 - GREY
45 - YELLOW-GREEN
N6 : SPARK IGNITION SWITCH (UNDER KNOB)
Q : SPARK IGNITION PLUG
W/PI: MAINS TERMINAL BLOCK/SPARK IGNITION
X2 : COOKTOP EARTHING



- **The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.**
- **When the hob is installed, provide a single-pole circuit breaker with a contact separation of at least 3 mm.**
- **If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by the manufacturer (type H05V2V2-F T90°C or H05RR-F). This operation must be performed by a qualified electrician.**

ASSEMBLY

After having cleaned the perimeter surface, apply the supplied gasket to the hob as shown in the figure.

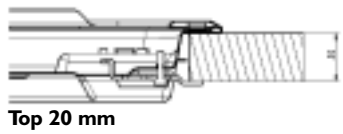
Position the hob in the worktop opening made respecting the dimensions indicated in the Product Description Sheet.

Note: the power supply cable must be long enough to permit its upward extraction.

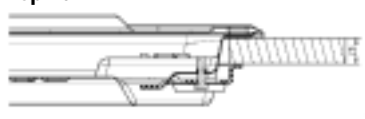
To secure the hob, use the brackets (**A**) provided with it. Fit the brackets into the relevant bores shown by the arrow and fasten them by means of their screws in accordance with the thickness of the worktop (see figures on the right).

Top 40 mm

Top 30 mm



Top 20 mm



ADJUSTMENT TO DIFFERENT TYPES OF GAS

If the appliance is intended to operate with a different gas from the gas type stated on the rating plate change the injectors.

Use pressure regulators suitable for the gas pressure indicated in the Product Description Sheet.

- The gas nozzles must be changed by After Sales Service or a qualified technician.
- Nozzles not supplied with the appliance must be ordered from After Sales Service.
- Adjust the minimum setting of the taps.

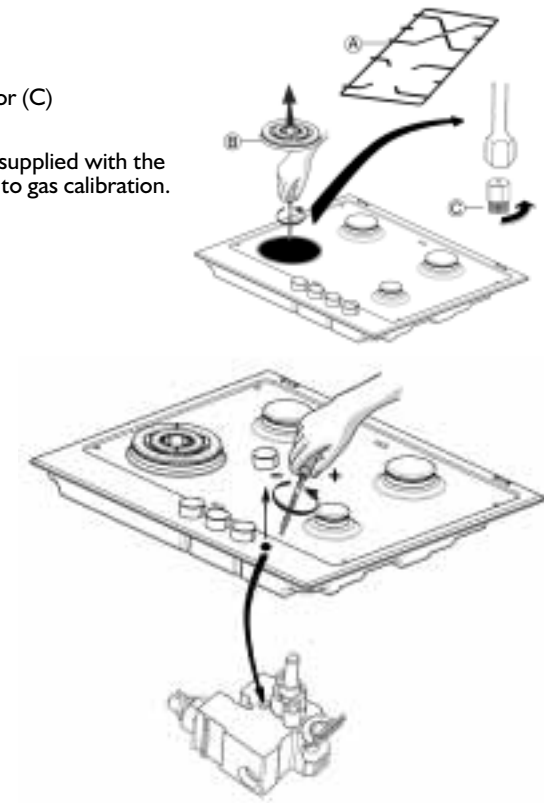
Note: when liquid petroleum gas is used (ULPG), the minimum gas setting screw must be tightened as far as it will go.

Should you experience difficulty in turning the burners knobs, please contact the After Sales Service for the replacement of the burner tap if found to be faulty.

REPLACING THE INJECTORS (see the injector table in the Product Description Sheet)

- Remove grids (A)
- Extract burners (B)
- Using a socket spanner of the appropriate size unscrew the injector (C)
- Replace it with the injector suitable for the new type of gas.

Before installing the hob, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration.



ADJUSTING MINIMUM GAS SETTING OF TAPS

To ensure that the minimum setting is correctly adjusted, remove the knob and proceed as follows:

- tighten the screw to reduce the height of the flame (-)
- loosen the screw to increase the height of the flame (+)

The adjustment must be performed with the tap in minimum gas setting position (small flame) .

- The primary air of the burners does not need to be adjusted.
- At this stage, light up the burners and turn the knobs from max position to minimum position to check flame stability.

Upon completion of adjustment, reseal using sealing wax or an equivalent material.

SERVICE INSTRUCTIONS

Service and maintenance only to be carried out by an authorised person.

To replace parts such as burners, valve and electric components, the hotplate must be removed from the bench top by releasing the attachment hooks, loosening the attachment screws of each burner, unscrewing the hotplate attachments nuts which are visible at the bottom of the surface, removing the hotplate top, taking care to remove lid taps and screws under them, and finally replacing the defective parts.

Note: If the valves must be replaced, first disassemble the chain of ignition switches.

It is recommended to replace the valve gaskets each time the valve is replaced, thus ensuring a perfect seal between the body and the gas train.

CARE AND MAINTENANCE

To maintain your hob in perfect conditions, clean it after every use, removing any food spills.

Before any cleaning operation, disconnect the hob from the mains and wait for it to cool down.

CLEANING THE HOB SURFACE

- All the enamelled and glass parts should be cleaned with warm water and neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
  Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.
- Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.
- Do not use vapour cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

CLEANING THE HOB PARTS

- Grids, burner caps and burners can be removed to be cleaned.
- Clean them by hand with warm water and non-abrasive detergent, carefully removing any food residues and checking that none of the burner openings is clogged.
- Rinse and dry carefully.
- Refit burners and burner caps correctly in the respective housings.
- When replacing the grids, make sure that the panstand area is aligned with the burner and that the burner feet are fitted in the respective housings on the hob surface. In the case of single grids, make sure that they fit on the burner cap protuberance.
- Models equipped with electrical ignition plugs and safety thermocouples require thorough cleaning of the plug end in order to ensure correct operation. Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.

Note: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

If it becomes difficult to open or close valve, do not force it, but, immediately, request the assistance of technical Service Personnel

TROUBLESHOOTING GUIDE

The hob may not work or work incorrectly. Before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

1. **The burner fails to ignite or the flame is not even**
   Check that:

- The gas or electrical supplies are not shut off and especially that the gas supply tap is open.
- The gas cylinder (liquid gas) is not empty.
- The burner openings are not clogged.
- The plug end is not dirty.
- All the burner parts have been positioned correctly.
- There are no draughts near the hob.

2. **The burner does not stay lit**
   Check that:

- When lighting the burner, the knob has been pressed for enough time to activate the protection device.
- The burner openings are not clogged near the thermocouple.
- The end of the thermocouple is not dirty.
- The minimum gas setting is correct (see relevant paragraph).

3. **The containers are not stable**
   Check that:

- The bottom of the container is perfectly flat
- The container is centered on the burner.
- The grids have not been exchanged or positioned incorrectly.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

AFTER-SALES SERVICE

Before calling the After-Sales Service, make sure you can give the following information:

- type of fault or problem;
- exact model (written on the Product Description Sheet and Warranty);
- service number that follows the word SERVICE on the rating plate under the hob and on the Warranty;
- your complete address and phone number.

If any repairs are required, please contact **an authorised After-Sales Service,** as indicated in the warranty.

Note: Failure to comply with these instructions may compromise the safety and quality of the product.

Customer Service: 1300 363 344
Service Call Booking: 1300 361 166

SERVICE 0000 000 00000

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